"SECRETS FOR HOME BREWING"

BY

AN EXPERIENCED BREWMASTER

HOW TO MAKE

ALCOHOLIC BEVERAGES

AT HOME

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PREFACE

This booklet on "How to Make Beverages at home," has been carefully repared with the idea of giving the best possible formulas that do not require alcohol or spirits in the making.

In Dry Territory it is uslawful for a druggist to sell pure alcohol and because of this the writer has endeavored to steer clear of those formulas requiring spirits.

Fermentation and chemical changes and the mixing of certain drugs and herbs, in the proper manner will, however, bring about a strong percentage of alcohol, and allow the making of liquors of great strength.

It is the belief of the writer that Home Brewing is to be with us as it is abroad. In France almost every home has a still, in the country homes of England, brewing is part of the housekeeper's daily task and in Italy and Russia the country folk almost universally make their own wine.

To the prospective Home Brewer of our own country this booklet is dedicated. "May his tribe increase."

The formulas herein have been tried and proven satisfactory in every respect. Any one of them is alone worth the price of the booklet.

THE AUTHOR.

HINTS TO HOME BREWERS

Cleansing is necessary in all liquors wherein yeast has been used.

The yeast must be skimmed from the top before the liquid is bottled. Immediately after fermentation has ceased is the best time to remove the scum.

Clarifying may be accomplished by the addition of one ounce of isinglass, dissolved in one quart of weak vinegar. About one or two pints to each barrel should be used and it should be well mixed with the liquor.

It should further be remembered that beverages require age to make them really good. "The longer they set the better they get," means much.

Coloring for Liquor

Take one-half pound white sugar, put into an iron kettle, moisten a little, let it boil and burn to a red, black, thick syrup; remove from the fire and put in a little hot water to prevent it hardening as it cools. Use this to color any liquors needing color to your taste, or as near the color of the liquor you imitate as you can. Tincture kino is a good color and one ounce gum to one pint alcohol makes the tincture.

Don't Use Zinc or Tin Vessels

In making beers or liquors, and be careful not to stir sediment while bottling. Use burnt sugar for coloring.

To Remove Ropiness From Wine

Add a little catechu or a small quantity of the bruised berries of the mountain ash.

To Restore Flat Wine

Add four or five pounds of sugar, honey, or bruised raisins, to every hundred gallons, and bung close. A little spirits may also be added.

To Restore Wine That Has Turned Sour or Sharp

Fill a bag with leek seed, or of leaves or twisters of vine, and put either of them to infuse in the cask.

PART I

BEER—ALE—PORTER

Ale Without Malt or Hops

No production in this country abounds so much with saccharine matter as the shells of green peas. A strong decoction of them so much resembles, in odor and taste, an infusion of malt (termed wort), as to deceive a brewer. This decoction rendered slighlty bitter with the wood sage, and afterward fermented with yeast, affords a very excellent beverage. The method employed is as follows: Fill a boiler with the green shells of peas, pour on water till it rises half an inch above the shells, and simmer for three hours. Strain off the liquor, and add a strong decoction of the wood sage, or the hop, so as to render it pleasantly bitter; then ferment in the usual manner. The wood sage is the best substitute for hops; and being free from any anodyne property is entitled to a preference. Boil a fresh quantity of shells in the decoction, and when cold, it may be thoroughly impregnated with saccharine matter, as to afford a liquor, when fermented, as strong as ale.

Bavarian Beer

1. Good wheat bran 1 peck, water ten gallons, hops 3 handfuls, molasses 2 quarts, yeast 2 tablespoonfuls; boil the bran and the hops in the water until both bran and hops sink to the bottom, then strain through a sieve and when lukewarm put in the molasses, and stir until assimilated; put in a cask and add the yeast, when fermentation ceases, bung and it will be ready in four days. This is an excellent beer.

Bitter Beer

Coriander seeds 2 ounces, orange peel 4 ounces, ginger 1 ounce, gentian root ½ ounce. Boil in 5 gallons of water for ½ hour, then strain and add 4 ounces hops, 3 pounds of sugar and simmer for 15 minutes, add ½ cake of compressed yeast and place in a warm place for 24 hours. Skim the scum from the surface. Bottle. Ready for use after cooling.

Birch Beer

Black birch bark ½ lb., hops 1 oz., ¼ lb. ginger, pimento ¼ lb., yellow syrup 6 pints, compressed

yeast 2 oz. Boil the bark in 4 pints of water and when considerably reduced, strain and boil rapidly until the liquor is as thick as molasses. Meantime boil the hops, pimento and ginger in 6 quarts of water for twenty minutes, then strain into the bark extract. Stir until it boils, add the yellow syrup and when dissolved strain the whole into a cask. Add 10 gallons boiling water and allow to cool, and as soon as lukewarm stir in the yeast. Let it remain loosely bunged for 2 or 3 days or until fermentation has ceased, then strain into small bottles, cork them tightly and store in a cool place.

Boiler Beer

Mix 14 lbs. molasses and 11 gallons of water well together and boil 2 hours with 6 ozs. hops. When cool, add 1 cupful yeast and stir well, 1 or 2 gallons at a time. Let it ferment 24 hours in a tub covered with a damp piece of cheesecloth, then put in a cask and keep it well filled. Bung in 2 days and in 7 days it will be ready to drink.

Bungalow Beer

is made by boiling a half peck of good bran (wheat) and 1 oz. of hops in 5 gals. of water till they go to the bottom, strain, and when nearly cold mix a quart of molasses into it, then put in a keg and add a cake of good yeast. When fermented, bung tight, and in four days you will have an extra fine beer to bottle. Age improves it.

Cheap Table Beer

Take 4½ gals. of water, boiling one-half and putting the other half into a keg. Add the boiling water to the cold with 1 qt. of molasses and a little yeast. Keep the bunghole of the keg open until fermentation ceases.

Cuban Beer

Sugar 4 lbs., hops 6 ozs., ginger (bruised) 4 ozs.; boil the hops three hours with 5 quarts of water, then strain and add 5 more quarts of water and the ginger, boil a little longer, strain, add the sugar and when lukewarm 1 pint of yeast. After 24 hours it will be ready for bottling.

Dandelion Root Beer

1. Tincture of ginger 8 oz., oil of wintergreen 2 dr. oil of sassafras 1 dr., fluid extract of dandelion 1 oz., fluid extract of wild cherry 1 oz., fluid extract of sarsaparilla 1 oz., diluted alcohol enough to make 1 pt.

2. Dandelion 2 oz., burdock root 4 ozs., sarsaparilla 4 oz., sassafras 2 oz., caramel 2 dr., calamus 4 dr., oil of wintergreen 30 m., oil of sassafras 30 m., diluted alcohol 1 pt., alcohol 2 oz., water, a sufficient quantity. Mix the drugs and if not already powdered, reduce them to a coarse powder, moisten

with the diluted alcohol, macerate and pack in the percolator and percolate the remainder of the diluted alcohol and then with the water until the drugs are exhausted. Reserve the first 28 oz., evaporate the weak percolate to 4 oz., and add to the reserved portion. Dissolve the oils in the alcohol, add to the percolate and filter, if necessary, thru purified talcum or calcium phosphate.

East Indian Beer

Five quarts of water, 6 oz. hops, cook for three hours and then extract the juice, then add 5 quarts water, add 4 ozs. ginger and cook for twenty minutes, strain and add 4 lbs. of sugar. While still lukewarm, 1 pint of yeast. Allow to ferment 24 hours and then bottle.

Farmer's Ale

Mash potatoes with one-tenth of their weight of ground barley. This mixed with some water and exposed in a water bath to a heat of 160 degrees, then boil with a quantity of hops, which equals the weight of the ground barley, cool and then set aside in a warm place to ferment. Ready for use in twenty-four hours.

Ginger Beer

To be put in stone jugs for fermentation. One lb. best Jamaica ginger, 6 oz. tartaric acid, one lb. gum arabic, ½ oz. oil of lemon, 21 lbs. sugar, 21 gallons of water and ½ pint of yeast. Stir the ginger, sugar and water very thoroughly together. Dissolve the gum in sufficient water to give it the consistency of cream, to this add the lemon oil and shake them well together. Add this mixture to the sugar, water and ginger solution. Now stir in the yeast. Set aside for five to twelve hours so as a good brisk fermentation may set in, then strain through a jelly bag. Let it work in a cask or other utensil for two days and then bottle. This will make 20 gallons, you can double, treble or quadruple the proportions if you want to make a larger batch

Hop Beer

1 Water 5 quarts, hops 6 ozs Boil three hours, strain the liquid and add 5 quarts of water, and 4 ozs. bruised ginger and then boil ½ hour or longer, strain and add 4 lbs. of sugar and when lukewarm 1 pint of yeast. Let it ferment. In 24 hours it is ready for bottling. Keep in a cool dark place. Serve cool.

2 Essence of wintergreen ¼ oz., essence of sassafras ¼ oz., essence of birch 1 oz.; cinnamon (in powder) 1 teaspoonful, hops 1 teacupful, yeast 1 teacupful, sugar a sufficiency; water to make 1 gal. Macerate the essence, cinnamon and hops in the water for 12 hours, then add sugar to taste and the yeast. Set aside for a day or two to ferment; then strain and bottle.

Indian Beer

Seven gallons of water, ½ gallon of bran, 1½ gallons of molasses, 1 pint of corn and a handful of hops. Let boil 2 hours, then cool and when lukewarm add a pint of yeast, cover over night, skim, strain and bottle.

Lager Beer

1. Cut up fine 5 oz. of crushed hops in a large bowl, mix well with 1 pt. liquid extract of malt, 4 ozs. Karo syrup or molasses and 1 oz. burnt sugar coloring. then work 2½ pounds of granulated sugar in this mixture to make a stiff, smooth paste. This will make 10 gals. of good lager beer. To make a gallon, 4 ozs. of this paste must be thoroughly dissolved in a quart of boiling water, add 3 qts. of cold water, dip out a cupful, mash half a cake of good yeast in it and pour it in your beer. Stand, covered with a cloth, in a warm place for 2 days, as it must have air—don't bung it—then strain, bottle, cork tight, and in three days you can drink a good lager beer. Age improves it.

2. Hops 10 oz., molasses 1 pt.; mix together and boil 30 minutes in 10 gallons of water. When quite cool add ½ cup of Fleischmann's yeast. Shake it well and leave the bung out till fermented, which will be in about 24 hours. Strain up, bung up, and it will be fit for use in about 3 days.

Lemon Beer

1. To 20 gallons boil 6 ozs. of ginger root (bruised), ¼ lb. cream of tartar for 20 or 30 minutes in 2 or 3 gallons of water; strain in 13 lbs. of sugar, in which is put ½ oz. oil of lemon and 6 good lemons squeezed, having warm water enough to make the whole 20 gallons just so hot you can hold your hand in it. Put in ½ pint yeast worked into paste with 5 or 6 oz. of flour. Let it work over night; then strain and bottle.

2. Sugar 1 lb., boiling water 1 gallon, 1 sliced lemon, bruised ginger 1 oz., yeast 1 teacupful; let it stand 12 or 20 hours, after which bottle.

3. Put one gallon of boiling water in a keg, one sliced lemon, one tablespoon ginger, one pint syrup, one-half pint yeast. The beer will be ready for use in twenty-four hours. If bottled, be sure and tie down the corks.

4. Boiling water 1 gallon, lemon sliced 1, bruised ginger 1 oz., yeast 1 teacup, sugar 1 pound. Let it stand 24 hours and it is ready to be bottled.

Maple Beer

1. Four gallons of boiling water, add one quart of maple syrup, one-half ounce essence spruce and one pint of yeast. Let it ferment for twenty-four hours and then, strain and bottle. In a week or more it will be ready for use.

2. To 4 gallons of boiling water add 1 quart of

pure maple syrup and 1 oz. essence of spruce and 1 pint of yeast. Stir well and put in a small cask. Do not add the yeast until the mixture is lukewarm. Set aside in warm place for 2 days and then bottle and cork. In ten days it will sparkle like champagne. A touch of lemon juice added will be found to be an improvement.

Mexican Beer

Two gallons of water, 1 pint of molasses, 1 pint of hop tea, ½ pint of yeast. Mix and allow to settle. Strain and then bottle. Ready for use in 24 hours.

Molasses Beer

1. Take fourteen pounds of molasses, one and one-half pounds of hops, thirty-six gallons of water, one pound of yeast. Boil the hops in the water, then add the molasses and yeast and ferment. Ready for use in one week.

2. Hops 1 oz., water 1 gallon, boil ten minutes, add 1 lb. of good molasses and when lukewarm 1 spoonful of yeast. Set aside in a warm place to ferment for 12 hours. Strain and bottle.

Mead

This is a good old-fashioned beverage, and one that is very pleasant and satisfying, if care is taken in the making. It is generally made overstrong, too much honey being used to the proportion of water.

On 30 lb. clarified honey pour thirteen gallons soft water, boiling hot. Clarify with the whites of eggs, well beaten, boil again, remove all scum as it rises, add 1 oz. best hops and boil for ten minutes, then pour the liquor into a tub to cool, spread a slice of toast on both sides with yeast and put into the tub when the liquid is nearly cold. The tub must stand in a warm room. When fermentation has thoroughly begun pour the mixture into a cask, and as it works off fill up the cask, keeping back some of the mixture for this purpose. Bung down closely when fermentation has ceased, leave a peg hole which can be closed up in a few days. Let it remain a year in the cask before bottling off.

Remember that good beverages require ageing before use.

Milwaukee Beer

Good wheat bran 1 peck, water 10 gallons, hops 3 handfuls, molasses 2 quarts, yeast 2 tablespoonfuls; boil the bran and the hops in the water until both bran and hops sink to the bottom; then strain through a sieve and, when lukewarm, put in the molasses and stir until assimilated; put in a cask and add the yeast; when fermentation ceases, bung and it is ready in 4 days. This is an excellent beer.

Nut Brown Beer

Take 1 oz. of hops, upon which pour 1 gal. of water. Boil hops and water for 10 minutes, then

add 1 lbs. of molasses. When mixture becomes lukewarm, put in 1 spoonful of yeast. Then set it aside and after fermentation ceases, bottle.

Old Fashioned Ginger Beer

Lemons, large and sound 6, bruised ginger 3 oz., sugar 6 cups, compressed yeast ¼ cake, boiling water 4 gallons, water enough. Slice the lemons into large earthenware vessel, removing the seed. Add the ginger, sugar and boiling water. When the mixture has cooled to lukewarm add the yeast, first mixed in a little water. Cover the vessel with a piece of cheesecloth and let the beer stand 24 hours. At the end of that time strain and bottle. Cork securely, but not so tightly that the bottles would break before the corks fly out and keep in cool place. Ready to serve in three days after bottling.

Ottawa Beer

One ounce each of sassafras, allspice, yellow dock, and wintergreen; 1½ ounce each of wild cherry bark and coriander, hops ¼ ounce, molasses 3 quarts. Put in a container and pour boiling water over all the ingredients and let them stand 24 hours. Filter and add ½ pint of brewer's yeast. Let stand again for 24 hours and put in an ice cooler or other vessel; it is then ready for use. A good drink, very strong and should be used in moderation.

Porter and Ale

Boil 1 peck wheat bran for 1 hour, together with 1 lb. of hops in 12 gallons of water, and while warm strain to separate liquor and bran. Then stir in 1 gallon of molasses, ¼ pint of burnt sugar, 1½ pints of yeast and one ounce of powdered aloes. Set in warm place to ferment. Skim surface.

Premium Mead

Fermented mead is made in the proportion of 1 lb. of honey to 3 pts. of water, or, by boiling over a moderate fire till the quantity is reduced one third, three parts water and one part honey. The liquor is then skimmed and casked, care being taken to keep the cask full while fermenting, during which process the cask is left unstopped and exposed to the sun, or in a warm room, until the working ceases. The cask is then bunged, and in a few months the cellar renders it fit for use. Mead is rendered more vinous and pleasant by the addition of cut raisins, or other fruits, boiled in the proportion of half a pound of raisins to six pounds of honey, with a toasted crust of bread; an ounce of salt of tartar in a glass of brandy being added to the liquor when casked, to which some add five or six drops of the essence of cinnamon; others pieces of lemon peel, with various syrups. This is not only a splendid beverage for home consumption, but will sell readily at any public resort.

Root Beer

1. Take 3 gallons molasses and 10 gallons water at 160 degrees F., let this stand 2 hours, then pour in a barrel and add powdered sassafras and wintergreen bark each ½ lb., bruised sassafras root ½ lb., yeast 1 pint, water to fill barrel. Ferment 12 hours, then bottle.

2. For 10 gallons beer take 3 lbs. common burdock root or 1 oz. essence sassafras, ½ lb. good hops, 1 pt. corn, roasted brown; boil in 6 gallons pure water till the strength is obtained; strain while hot into a keg; add cold water to make 10 gallons. When nearly cold, add molasses or syrup until palatable, and also as much fresh yeast as will raise a batch of 8 loaves of bread. Place in the keg in a cool place, and in 48 hours it will be first-rate beer.

3. For each gallon water take hops, burdock, yellowdock, sarsaparilla, dandelion and spikenard root (all bruised), of each ½ oz., boil 20 minutes, strain while hot, add 8 to 10 drops of oil spruce and sassafras mixed in equal proportions. When cool enough, put 2 or 3 tablespoonfuls of yeast, molasses ⅜ pt., white sugar ½ lb., gives the right sweetness.

4. Take ⅛ lb. each of sarsaparilla root and dry sassafras bark and 1½ oz. of wintergreen stem and leaf; bruise all together and add ½ oz. of tansy leaves and boil in 2½ gallons of water until all the strength of the herbs is extracted. Strain it into a jar and add 1 pint of molasses and, when cool, 1 gill of good yeast; after 2 hours add ½ gallon of lukewarm water. In 5 or 6 hours it will be worked and then can be bottled and kept tight and cool.

5. To 5 gal. of boiling water add 1½ gal. of molasses. Allow it to stand for 3 hours, then add bruised sassafras bark, wintergreen bark, sarsaparilla root, of each ¼ lb., and ½ pt. of fresh yeast, water enough to make 15 to 17 gal. After this has fermented 12 hours it can be drawn off and bottled.

6. Pour boiling water on 2½ oz. sassafras, 1½ oz. wild cherry bark, 2½ oz. allspice, 2½ oz. wintergreen bark, ½ oz. hops, ½ oz. coriander seed, 2 gal. molasses. Let the mixture stand 1 day. Strain, add 1 pt. yeast, enough water to make 15 gal This beer may be bottled the following day.

Russian Koumiss

Fresh milk 12 oz., water 4 oz., ½ oz. brown sugar, compressed yeast ¼ oz., milk and sugar ½ oz. Dissolve the milk and sugar in water, add to the milk, rub the yeast and brown sugar down in a mortar with a little of the mixture then strain into the other portion. Strong bottles are very essential and the corks should fit tightly. Corks should be wired down. Keep the preparation at a moderate temperature. To be certain the article is finished the bottles should be gently shaken for about

10 minutes daily to prevent clotting of the casein. A cloth should be wrapped around the bottle during the shaking process, as the amount of gas generated is very great and should the bottle be weak it may explode.

Russian Kwass

A most palatable drink. In a big kettle put from 13 to 15 quarts of water, and bring to a boil, add 1 pound of malt. Let it boil for 20 minutes, remove from the fire, let cool down and strain off. The liquid is now put in a clean keg or barrel; add 1 ounce of best compressed yeast and 20 oz. sugar and then place the cask in a warm place to ferment. As soon as the bubbles of carbonic gas are detected on the surface of the liquid it is ready for bottling. In each of the bottles, which should be strong and clean, put one big raisin, fill, cork and wire down. The bottles should be placed on the side and in the coolest place available. Best on ice. Ready for drinking in three days.

Sarsaparilla Beer

1. Sarsaparilla (sliced) 1 lb., guaiacum bark (bruised, small) ¼ lb., guaiacum wood (rasped) and licorice root (sliced) of each 4 oz., aniseed (bruised) 1½ oz., mezereon root bark 1 oz., cloves (cut small) ¼ oz., moist sugar 3½ lbs., hot water (not boiling) 9 qts.; mix in a clean stone jar, and keep in a moderately warm room, shaking 2 or 3 times daily until fermentation sets in; then let it stand 1 week, when it will be fit for use.

2. Decoction of sarsaparilla compound 2 oz., bruised sassafras root ¼ oz., honey ¾ lb., cane sugar 1 lb., fresh yeast 4 oz., distilled water boiling 1 gallon. Dissolve the sugar and honey in the water, add the sassafras, and when cooled the sarsaparilla and the yeast. Set aside in a warm place for a few days, then strain and bottle.

Scotch Beer

Add 1 peck of salt to 4 gallons of boiling water, let it stand for 8 hours and then strain and in the strained liquid boil: hops 4 oz., coriander seeds 1 oz., honey 1 pound, orange peel 2 oz., bruised ginger 1 oz. Boil for ½ hour and strain. Let it stand in a warm place for 24 hours and then bottle. Serve cool.

Soda Beer

Two pounds of sugar, whites of ten eggs, 2 oz. tartaric acid, 2 spoonfuls of flour, 2 quarts of water and the juice of 1 lemon, boil 3 minutes and flavor. When wanted for use put in 2 spoonfuls of the mixture with ½ teaspoonful of the soda and fill the glass.

Spruce Beer

1. Essence of spruce ½ pt., pimento and ginger (bruised) of each 5 oz., hops ½ lb., water 3 gals..

boil the whole for 10 minutes, then add moist sugar 12 lbs., warm water 11 gallons; mix well and, when only lukewarm, add of yeast 1 pint. After the liquor has fermented 24 hours, bottle.

2. Cold water 10 gallons, boiling water 11 gallons, mix in a barrel, add molasses 30 lbs., or brown sugar 24 lbs., oil of spruce 1 oz., add 1 pt. yeast; ferment; bottle in 2 or 3 days. If you wish white spruce beer use lump sugar. For ginger flavor use 17 oz. ginger root (bruised) and a few hops; boil 30 minutes in 3 gals. water; strain and mix well; let it stand 2 hours and bottle, using yeast. Birch beer can be made by using oil of birch instead of spruce.

3 Hops 8 oz., chip sassafras 2 oz., water 10 gal. Boil half an hour, strain and add 7 lbs. brown sugar, 1 oz. essence of spruce, 1 oz. essence of ginger, ½ oz. ground pimento. Put into a cask and cool, add 1½ pints yeast, let it stand twenty-four hours, drain through a fine cheesecloth and bottle. Ready for use in one week.

4. Sugar 1 lb., essence of spruce ½ oz., boiling water 1 gallon, mix well and when nearly cool add ½ wineglass of yeast. Set aside for 24 hours in a warm place. Skim off the scum or strain and bottle.

5. Water 16 gal., boil half, put the water thus boiled to the reserved cold half, which should be previously put into a barrel or other vessel, then add 16 lbs. molasses, with a few spoonfuls of the essence of spruce, stirring the whole together; add ½ pt. of yeast, and keep it in a temperature situation with the bunghole open for 2 days, or till fermentation subsides; then close it up or bottle it off, and it will be fit to drink in a few days.

6. Hops 2 oz., chip sassafras 2 oz., water 10 gal. Boil half an hour, strain; add brown sugar 7 lbs.; essence of spruce 1 oz., essence of ginger 1 oz., ground pimento ½ oz Put in a cask and cool, add 1½ pt. of yeast, let it stand 24 hours, fine, draw it off to bottle.

7. Hops 8 oz., chip sassafras 2 oz., water 10 gal. Boil half an hour, strain and add brown sugar 7 lbs., essence of spruce 1 oz., essence of ginger 1 oz., ground pimento ½ oz. Put into a cask and cool, add 1½ pt. yeast, let it stand 24 hours, fine, draw it off to bottle.

8. To 6 gal. water add 1 pt. essence of spruce, 10 oz. of pimento, 10 oz. ginger, 1 lb. hops. After boiling about 10 minutes add 24 lbs. of moist sugar and 22 gals. of warm water. When the ingredients are well mixed and lukewarm add 1 qt. yeast. Let it ferment 24 hours. Strain and bottle.

9. Sugar 1 lb., essence of spruce ½ oz., boiling water 1 gal., mix well and when nearly cold add ½ wineglass of yeast and the next day bottle.

10. Boil 1 handful hops and 2 handfuls of chips of sassafras root in 10 gallons of water, strain and add while hot 1 gallon of molasses, 2 spoonfuls essence of spruce, 2 spoonfuls essence of ginger, 1

spoonful of pounded allspice, put in a cask and when lukewarm add 1 pint of yeast, stir well and bung closely. When clear bottle and cork tightly.

11. One quart molasses, 1 oz. essence of spruce, 1 oz. essence of wintergreen, ½ oz. essence of sassafras, dissolve into 3 gallons of boiling water, let stand 12 hours, bottle and in 24 hours it will be ready for use.

12. Boil in 1 gallon of water 1 oz. hops and 1 spoonful ginger. Strain and add 1 pt. of molasses and ½ oz. essence of spruce. When clear put into a closed cask with ½ pint of yeast and allow to ferment for 3 days, then bottle.

13. Boil a handful of hops and two handfuls of sassafras root in 10 gallons of water, strain and pour in while hot 1 gallon of molasses and 2 spoonfuls essence of spruce and a like amount of powdered ginger and 1 spoonful of ground or powdered ginger. Put in a cask. When cool add ½ pt. of yeast. Stop close and allow to ferment for 48 hours then bottle and cork.

Victory Beer

Take 3-gallon size metal vessel, clean it thoroughly and pour in 3 gallons pure water; set it on the fire and allow it to come to boiling; when water is boiling, pour 5 lbs. sugar into the water and continue to boil for one minute and then take it off the fire; immediately thereafter, pour 3 lbs. seedless raisins and 1½ lemon. Chop the raisins and lemon in the meat chopper before using. Stir the compound until the raisins are dissolved. When this is done, put the compound away in stone or glass jars or bottles, in warm place. Stir it once every day for nine days; on the tenth day take the pulp out and strain it through cloth; it is now ripe to use. When it is fresh made and put into the ice box for an hour, you will have beer; 20 days after being made you will have wine; and still later on as it gets older, it will ferment more and more alcohol. Do not cork it during the first ten days. Add, same time with the raisings, 1½ cakes yeast. Protect from dust and dirt.

White Spruce Beer

Five lbs. of sugar are dissolved in 5 gallons of boiling water, then 2 fl. oz. of spruce are added. When lukewarm add one-half pint of yeast. Set aside in a warm place, and after 24 hours strain through a piece of clean white flannel and bottle.

York Beer

One oz. of hops and 1 gallon of water boiled for 10 minutes to which is added 1 lb. of molasses. When the mixture is lukewarm, a spoonful of yeast is applied. Then, by the simple method of setting beer for fermentation, an inexpensive drink is obtained.

PART II

BRANDY—WHISKY—GIN

Apple Brandy

Four gallons of Kentucky whisky (see our formula) ½ pt. tincture of strong tea, 2 dr. of sulphuric acid, 8 dr. acetic ether, and 9 drops of wintergreen dissolved in the ether. Color to light brown with burnt sugar.

Blackberry Brandy

To 1 gal. of pure blackberry juice, put 2 lbs. of loaf sugar, 3 tablespoonfuls each of the extracts of cloves, allspice and nutmeg, 2 of cinnamon and one teaspoon of ginger. When cold add a pint of French brandy. Blackberry brandy is an excellent remedy for summer complaint in children, and is very efficacious and soothing for delicate infants. Strawberries or cherries make excellent cordials and may be made by the same recipe.

Brandy

Four gallons Kentucky whisky (see our formula), ½ gal. water, 1 pt. tincture of grains of paradise, 1 pt. of decoction of strong tea, color with one pint tincture of root beer, 2 dr. of burnt sugar, then add 2 drops of oil of wintergreen dissolved in ether.

Brandy

Secure sound, well ripened peaches or apples, mash fine and add 1 lb. of sugar to each 4 lbs of the peaches or apples; put in keg or barrel leaving bung out, but putting sack of sand over hole; allow to ferment 6 to 9 weeks, then strain and bottle.

Brandy de Luxe

Five gallons Kentucky whisky (see our formula), 1½ oz. catechu, ½ dr. tincture of vanilla, 3 oz. burnt sugar coloring, 2 pts. good rum, 6 oz. acetic of nitrous ether. Mix in an empty keg and macerate for two weeks with occasional stirring.

Bourbon Whisky

Three gallons Kentucky whisky (see our formula), tincture of grains of paradise 1 pt., water 1 gal., mucilage of slippery elm bark ½ oz., acetic ether 4 drs., oil wintergreen 2 drops dissolved in ether.

Cherry Brandy

One gallon each of brandy (see our formula) and crushed cherries. Let them lie together for 3 days, extract the liquid and add 2 lbs. of sugar. In a week's time pour off the clear portion for use.

Cherry Bounce

1. Take a quantity of cherries and 4 qts. of water, boil continuously for one week, skim the sur-

face every few days. Then strain and add ¾ lb. of sugar to each quart of the liquid. Set aside for further fermentation for 20 days in earthen crock, then bottle.

2. Cover a gallon of wild cherries with Kentucky whisky or spirits for 3 weeks, then strain. The cherries are pressed in a bag so as not to break the pits and added to the first liquid. Then a syrup of ½ pt. water and 1 lb. sugar to every 2 qts juice is prepared. The two mixtures are combined and stirred vigorously and then bottled.

Cognac

Four gallons Kentucky whisky (see our formula), add 6 pts. tincture of grains of paradise, 3 drs. powdered catechu, 1 oz. mucilage of slippery elm bark, 8 drops oil of lemon, well rubbed in an ounce of dry white or brown sugar and added to the liquor. Then add ½ oz. of acetic ether. If you desire a deep color use cochineal or sanders wood and burnt sugar.

Corn Whisky

After putting one gallon of good, clean shelled corn, 6 lbs. of granulated sugar and 2 lbs. of ground ginger in a keg, put in 3 gals. of boiling water. Keep this in a warm place for two weeks and then draw off good whisky. Age improves it. A good formula. Simple and easy to make. This same formula has been sold regularly as high as five dollars and the buyers were well satisfied.

French Brandy

Three gallons of Kentucky whisky (see our formula), 4 gallons of water, 1 pt. of strong tea; in the 4 gallons of water before adding the spirit and tea, add 6 oz. prune spirits, 4 drs. acetic ether. Color with 1 qt. of burnt sugar and 1 pt. tincture of sanderswood.

Iowa Cherry Brandy

Two gallons Kentucky whisky (see our formula), 2 gallons of water, 1 pt. of tincture of grains of paradise, 2 oz. tincture of pellitory, 6 drs. ground mustard, ½ dr. sulphuric acid, 1 sliced red beet and 1 oz. burnt sugar coloring.

Kentucky Whisky—A Real Drink

Stew 5 lbs. of sugar with 1 gal. corn meal; cook together 3 lbs. dried peaches and 3 lbs. prunes and 2 lbs. raisins; while still hot mix these two batches thoroughly together, place in a crock or earthen vessel after adding 5 gals. water and coloring of either caramel or burnt sugar. When cool add 2½ cakes of compressed yeast. Allow to stand for 5 days, strain and bottle tightly. In 3 days it will be ready for use. This drink improves with age and this formula is alone worth the price of this book.

Peach Brandy

See formula for the making of Cherry Brandy, but in the use of peaches be certain that twice the weight of fruit is used to that of brandy.

London Gin

Four gallons of clear Kentucky whisky (see our formula), ½ lb. juniper berries, ½ lb. coriander seeds, 1 oz. almond cake, ½ oz. angelica root, ½ oz. licorice powder. Allow to stand for 3 weeks, strain and then bottle.

Rotterdam Gin

Four gallons of clear Kentucky whisky (see our formula), 4 qts. of a half-and-half mixture of water and honey, 15 drops of oil of juniper, dissolved in 1 oz. of nitric ether. Allow this to stand for 3 weeks and then bottle.

Whisky No. 1

Fluid extract of celery seed ½ lb.; tartaric acid, powdered, 2 lbs.; brown vinegar 1 pt.; caramel, thick, heavy, 1½ qt.; cayenne pepper 2 oz. Any druggist can make this up for you.

To Make: Thoroughly dissolve in a quart bottle one teacupful of granulated sugar in cold water. Then pour into this an ounce of the above extract and finish filling the bottle with pure cold water.

Whisky No. 2

One-half gallon shelled corn; 3 lbs. granulated sugar; 1 lb. ground ginger; 1½ gals. boiling water. Put in jug or keg and cover bung with thin cloth; let stand in a warm place 2 weeks before using. Pour off carefully to avoid sediment. The longer it stands before drawing it off the better it will be.

Whisky Extract

1. Mix well 11 oz. of fluid extract of celery seed, 2 lbs. tartaric acid 2 oz. of cayenne pepper 1 pt. of brown vinegar and 3 pts. of burnt sugar coloring. Now dissolve in a quart bottle in a pint of water, ½ lb. of granulated sugar. Dissolve thoroughly, add 1 oz. of the extract made by the above first operation, shake well and fill up with cold water. This makes a good drink.

2. Mix well ½ lb. of fluid extract of celery seed, 2 lbs. of powdered tartaric acid, 1 pt. of brown vinegar and 3 pts. of burnt sugar coloring. Dissolve sugar and mix like No. 1 formula, above.

PART III

CORDIAL AND PUNCH BEVERAGES

Anis Cordial

Mix well 3 lbs. of granulated sugar and 2 oz. of anis seed oil (more or less according to taste) in a gallon of warm water, then bottle.

A Good, Hot Drink

Take a red-hot poker and submerge in a glass of hard cider. The chemical action brought about by doing this makes an A1 man's drink.

Bitters

Mix well 1 pt. of syrup, 3 gills of water, 1 gill of senna fluid extract, 2 oz. of yellow dock fluid extract, 2 oz. of burdock fluid extract and 2 oz. of sarsaparilla compound fluid extract. A few drops in a glass will improve liquor like any other bitters

Cherry Bounce

Take 4 qts. of wild cherries and add 4 qts. of water. This mixture should be skimmed every other day for about a week. Then strain and add ¾ lb. of sugar to each quart of liquid. Then allow it to ferment for two weeks and bottle.

Cherry Syrup

Two cupfuls of granulated sugar, 2 cupfuls of cold water, 2 cupfuls cherries. Stone the cherries. Dissolve the sugar in the water, add the cherries and their juice and cook for 10 minutes. Remove from the fire and put through a fruit press. Return to the fire and boil until a thick syrup is formed. Seal when hot. Serve with shaved ice, thinning with cold water to taste. Raspberry, strawberry, pineapple or blackberry syrup may be made in the same manner. When berries are used it is best to put first through a press and strain before cooking.

Cider Punch

Chip the thin yellow rind from a lemon, bruise it slightly and add a cup of sherry wine. Let it stand an hour. Squeeze the juice of 1 lemon and 2 oranges over 1½ cups of granulated sugar, add a quart of cider that has a slight "nip," then pour over the lemon rind and sherry. Turn into a freezer and freeze same as water ice. Serve in glasses and over each pour a teaspoonful of brandy.

Creme de Violette

Macerate 1½ lbs. fresh violets (free from stalk) in 1 pt. soft water for 2 days, closely covered, then press and strain, filter clear; add 2 lbs. sugar, boil to a syrup and when cool add 1½ fluid oz. of brandy.

Creme de Yvette

Three oz. orris root powder, 4 oz. litmus, 2 gals. brandy; digest for 10 days, strain and add 12 lbs. sugar, dissolved in 1 gal. soft water.

Currant Punch

With a wooden spoon crush 1 qt. of red currants, add 1 lb. of sugar and 2 tablespoonfuls of strong, fresh ground ginger. Let it stand over night. Strain and add the juice of 1 lemon and a quart of cold water.

Eau-Clairette

Mix 3 oz. cinnamon, 1 pt. of eau de vie; add sugar and rosewater to taste.

Gingerade

Dissolve 3 lbs. granulated sugar in 2 gals. of water. Then add the well-beaten whites of 3 eggs and 2 oz. powdered sugar. It is well to moisten the ginger before adding it to the whole with just a little water. Now place over the fire in an enameled causepan, bring slowly to the boiling point, skim and stand aside to settle. When cold, add the juice of 1 large lemon and ¼ oz. yeast, dissolved in 2 tablespoonfuls of warm water. Mix thoroughly, strain, fill the bottles, cork tightly and tie the corks, putting them at once in a cool place. Ready for use in two days.

Ginger Mint

Lemon syrup, 4 oz.; ginger syrup, 12 oz.; tincture capsicum, 2 drs.; tincture menth. vir., ½ dr. Mix, serve with shaved ice and straws. Decorate with mint leaves.

Ginger Pop

1. Five lbs. of cream of tartar; ginger, 8 oz.; sugar, 35 lbs.; essence of lemon, 5 drs.; water, 30 gals.; yeast, 2 qts.

2 Take 5½ gals water; ginger root (bruised), ¾ lb.; tartaric acid, ½ oz.; white sugar, 2¼ lbs.; whites of 3 eggs, well beaten; 1 small teaspoonful lemon oil; 1 gl. yeast. Boil the root for 30 minutes in 1 gal. water; strain and put the oil in while hot; mix. Make over night; in the morning skim and bottle.

3. Five lbs. of loaf sugar to 5 gals. of cold water, 4 lemons, 2 oz. white root ginger, 4 oz. cream tartar. Boil the sugar and ginger (previously pound the latter). When it has boiled 15 minutes strain it through a flannel cloth into a large crock, put in the cream of tartar, slice also the lemon into it. Let it stand until milk-warm, then add a teacup of yeast. Let it stand a little, then bottle it tightly in stone bottles. In 3 days it will be fit for use.

Grape Sugar

Take a small quantity of starch, either from wheat, barley, beans, peas or potatoes. Take 4 oz. of it and add 6 oz. water, put in a kettle and heat, mixing it well. When thoroughly mixed add 1 oz. oil of vitrol, then boil the whole for 4 hours, stirring the mass at intervals; add a little water from time to time. This done, then add 1 oz. of lime and allow to cool. When cold filter through three thicknesses of cloose cloth. Evaporate bulk to ½ the original quantity and set aside to solidify. The result is grape sugar. Use 1 lb. sugar to 1 gal. of water at temperature of 70 degrees and add 3% of yeast ferment. Take fermented liquor out and distill.

Harvest Drink

One quart of water, tablespoonful of sifted ginger, 3 tablespoonfuls of sugar and ½ pt. vinegar.

Orange Cordial

Sugar, 8 lbs.; water, 3 gals., oranges, 15. Dissolve the sugar in the water by the aid of a gentle heat. Extract the juice from the oranges, add the juice and rinds to the syrup, put the mixture in a cask and keep in a warm place for 4 days, stirring frequently. Then close the cask, set aside in a cool cellar and draw off the clear liquid.

Orange Punch

Crate the yellow rind from 2 oranges and add 1 lb. of white sugar and 1 pt. of water. Stir together until the sugar is entirely dissolved and boil 5 minutes after it comes to a boil. When cold add the juice of 1 lemon and the juice of 4 oranges. Pour over cracked ice and add about 1 qt. of clear water.

Peppermint Cup

Soak ½ oz. of pulvrized gum arabic in ½ a cup of cold water for 30 minutes. Then dissolve it over hot water, add 1 cup of powdered sugar and cook until it will spin a thread. Pour this upon the stiffly beaten whites of 2 eggs and when well blended add very gradually a pint of boiling cream, with a few drops of essence of peppermint and a thin pinch of baking soda. Serve while it foams. Sprinkle with a little powdered cinnamon.

Mead

Mix 1 qt. boiling water with 2¼ lbs. brown sugar, 2 oz. tartaric acid and ½ pt. of molasses; when cool add ½ oz. of any kind of flavoring extract. Two fingers of the syrup in a glass of ice water makes a refreshing summer drink. Serve each glass with ¼ teaspoonful bicarbonate of soda.

Metheglin

Twelve lbs. of honey, 3 gals. of warm water. Stir well until dissolved. Set aside for 24 hours and then add ½ cake of compressed yeast and 2 oz. of hops water enouhg to make the whole measure a barrel. previously boiled in 1 pt. of water, together with Mix well and ferment. Ready for use in 48 hours.

Peppermint Cordial

Mix well 3 lbs. of granulated sugar, a teaspoonful (more or less according to taste) oil of peppermint in a gallon of warm water, then bottle.

Raspberry Acid

Dissolve 4 oz. of tartaric acid in 2 qts. of water and pour it over a gallon of ripe raspberries. Allow it to stand over night, and strain. To each pint of juice allow 1½ lbs. of sugar. Let stand a few days before boiling.

Rapsberry Punch

1. Raspberry syrup, 1½ oz.; juice of ½ lemon; blackberry brandy, ½ oz. Fill 10-oz. glass half-full shaved ice and fill with soda, adding small piece of lemon peel. Straws.

Rapsberry Shrub

Place ripe raspberries in a stone jar, cover them with good cider vinegar and let them stand over night. In the morning strain and to each pint of juice add 1 pt. of sugar, boil for 5 minutes, skim and let cool. Then bottle and cork tightly.

Red Rock

Use 1½ oz. cream of tartar, 1½ oz. tartaric acid, 5 pts. each of warmed juice of plum, ripe apples and red beets, 1 pt. lemon juice with 2½ lbs. sugar to each gallon mixture.

Sarsaparilla Mead

Three lbs. sugar, 3 oz. tartaric acid, 1 oz. cream of tartar, 1 oz. flour, sarsaparilla essence to taste, 3 qts. water. Strain, bottle and let it stand at least 10 days before using.

Sassafras Mead

Three and one-half lbs. nice brown sugar, 1½ pt. molasses, 3 qts. boiling water, ¼ lb. tartaric acid. When cool strain in a jug and mix with this ½ oz. essence of sassafras. Put in bottles, cork tightly and keep in a cool place. For a drink put 2 spoonfuls of this syrup into 2/3 glass ice water, and then add 1/3 teaspoonful soda.

Spanish Absinthe

One qt. spirit of wormwood, 1 lb. sugar, 1 qt. orange flavor water. Mix thoroughly in the syrup the white of an egg. Next add the wormwood spirit and heat mixture very gently, then filter.

Strawberry Acid

Dissolve 4 oz. citric acid in ½ gal. water, and pour it over 2 gals. of ripe strawberries. Let it stand for 24 hours and drain the liquid off. To every pint of juice add 1½ lb. loaf sugar. Boil, let stand for 3 days and bottle. A few spoonfuls in a glass of water make a delightful drink.

Welsh Nectar

One pound of raisins, 3 lemons, 2 lbs. of loaf sugar, 2 gals. of boiling water. Cut the peel of a lemon very thin, pour upon it the boiling water and, when cool, add the strained juice of the lemons, the sugar and the raisins, stoned and chopped very fine. Let it stand 4 or 5 days, stirring it every day; strain it through a jelly bag and bottle it for present use.

Tartar Parfait

Sugar, 1 lb.; tartaric acid, ½ oz.; good yeast, 2 tablespoonfuls; water, 1 gal. Agitate to effect solution and allow to ferment 12 hours or more.

PART IV

WINES

Apple Wine

1. Finest cider, 60 gals.; brown sugar, 56 lbs.; bitter almonds, ¼ oz. Mix the cider and sugar and let stand in a warm place for 24 hours to ferment. Then strain the mixture through a fine cloth and put into the cask the almonds, with 16 or 18 cloves and 3 or 4 pieces of bruised ginger. When clear bottle it and keep in a cool place. The addition of a small piece of lump sugar to each bottle will make the cork fly out as from champagne, but do not add this unless you have a very cool cellar to keep it in.

2. Sugar, 40 lbs.; cider, 15 gals. The cider must be pure and made only from really ripe, sound apples (this is important). If the wine is to be quite sweet, add another 10 lbs. of sugar and put all into the cider, letting it stand till dissolved. Put the liquor into a cask, but leave it unfilled to the extent of 2 gals. Put the cask into a cool position, with the bung out for 48 hours. After this bung it up, but let there be a small vent somewhere—in the bung would do—until the fermentation is over. Then bung securely and the wine will be ready for consumption in 12 months. There is no racking required in the manufacture of this wine. To remain in the cask 12 months. Make this in January or February.

3. Into a cask put 4 gals. of good cider until about ¾ filled. Add 10 lbs. of loaf sugar and stir occasionally with a piece of wood or cane until sugar is dissolved. At the end of 48 hours insert the bung and place a small vent hole near the top of the cask. Allow the cask to remain for 12 months in a cool, dry place before using.

Apricot Wine

1. Three lbs. of sugar and 3 qts. of water are boiled and skimmed. Added to this about 6 lbs. of apricots pared and stoned. This mixture is again boiled until the fruit becomes tender, then strain and bottle. Even the remainder is sometimes boiled, and then a little sugar added. This makes an excellent drink.

2. Twelve pounds of ripe apricots and 6 oz. of loaf sugar are added to every quart of liquor. Clean the apricots, cut them in pieces and let them boil in 2 gals. water impregnated with the flavor of the fruit. Strain through a sieve and put 6 oz. to every quart of liquor. Boil up again, skim very carefully, and as soon as no more scum appears, put it into an earthen pan. Bottle next day if it is quite clear and put 1 lump of sugar into each bottle. It should be a fine wine in six months.

Apricot or Peach Wine

Fruit should be nearly ripe. Remove the stones and crush plup to a paste. For every 8 lbs. of pulp

add 1 qt. of fresh, soft water and let the mass stand 24 hours. Then press out the juice, add for every 2 qts. of it 1 lb. of sugar and allow to ferment. During fermentation throw into the barrel crushed stones of the fruit. This gives the wine a more spicy flavor.

Balm Wine

Ten lbs. of sugar boiled gently in 6 qts. of water for 2 hours, and then cooled in a tub. Take ¾ lb. of the bruised tops of the balm and place them in a barrel with a little yeast. When cold pour the mixture on the balm and then close the barrel, letting it stand for 6 weeks. After this, skim it off and add a lump of sugar to every bottle.

Beau-Champagne

Fifty gallons of good pale cider, 3 gals. of Kentucky whisky, 14 lbs. of honey or sugar. Mix well and allow to stand cool for 1 month. Then add 3 pts. of orange flavor water, and in a few days fine it down with ½ gal. skimmed milk. May use 2 lbs. raisins instead of the sugar to every gallon of water used.

Blackberry Wine

1. To 1 gal. of mashed blackberries add a quart of boiling water, let it stand for 24 hours, or nearly as long, then strain through a coarse bag or towel, adding 3 qts. of water and 2 lbs. of brown sugar to each gallon of the mixture, making equal parts of water and juice; mix well, then put in demijohns, stone jugs or a tight, clean keg; close partially and put in a cool place; if in a warm place or left entirely open it will sour; if stopped entirely tight it will burst the vessel—but cork left loosely in; let it stand until fermentation ceases, which will be about October; then bottle, and this makes excellent wine and a fine medicinal drink for summer affections.

2. The following is said to be an excellent recipe for the manufacture of superior wine from blackberries: Measure your blackberries and bruise them; to every gallon add 1 qt. of boiling water; let the mixture stand 24 hours, stirring occasionally; then strain off the liquor into a cask; to every gallon add 2 lbs. of sugar; cork tight and let stand about 1 year, and you will have wine fit for use without any further straining or boiling. This wine is very highly recommended for household use.

3. Bruise the berries well with the hands. To 1 gallon of fruit add ½ gal. of water and let it stand over night. Strain and measure and to each gallon of juice add 2½ lbs. of sugar. Put in a cask and let ferment. Tack thin muslin over top and when fermentation stops pour into jugs or kegs.

4. Ripe blackberries only. Put in a barrel with the head out and a tap fitted in near the bottom, pour on boiling water, mash the berries with your hands, and let them stand uncovered until the pulp

rises and forms a crust in 3 or 4 days. Then draw off the liquid into another vessel, and to every gal. add 1 lb. of sugar, mix well and pour into a cask to work for a week or ten days, and throw off any remaining lees. When the working has ceased bung the cask After 6 or 12 months it may be bottled and used.

5. Ripe blackberries only. Measure and bruise them. To every gallon of berries add 1 qt. of boiling water. Let the mixture stand 24 hours, stirring occasionally strain off the liquor into a cask and to every gallon add 2 lbs. of sugar; cork tightly and let it stand for a few months and it will be ready for use without any steaming or boiling.

6. Cover the blackberries with cold water, then mash and let them stand for 24 hours and then strain. Add 3 lbs. brown sugar to each gallon of juice. Place into a wide-necked jar or jug and skim off the foam. After three days put in a few strips of straw paper. Strain to a cask and allow it to ferment. Ready for bottling and use in one month.

Burgundy

Bring into a barrel 40 qts. of apple juice, 5 lbs. of bruised raisins, ¼ lb. tartar, 1 qt. bilberry juice and 3 lbs. sugar. Allow the whole to ferment filling constantly up with cider. Clarify with isinglass, add 1 oz. essence of bitter almonds and after 3 or 4 weeks draw off into bottles.

Champagne, Imitation

1. Prepared cider 25 gal., citric acid 5 dr., simple syrup 1¼ pt., water 1¼ gal., spirits (10 under proof) 2½ gal., tartaric acid 1¼ oz. Let this stand 12 days, then fine and bottle, if it is frothing and sparkling; if not, add more acid and fine again. Add to each bottle about 2 teaspoonfuls of syrup, made by dissolving ½ lb. rock candy in 1 pt. white wine.

2. Cider, pale, 1 hhd., spirit 3 gal., honey or sugar 20 lbs. Mix and allow to remain 2 weeks; then fine with skimmed milk ½ gal. This will be very pale.

Champagne

Over two sliced lemons, 1½ lbs. of granulated sugar, 1 oz. race ginger and a tablespoonful of powdered tartaric acid, pour 10 qts. of boiling water. When nearly cold add ½ pt. of yeast. After keeping in a warm place for a day, bottle, wire the corks, and in a week it will taste, bubble and sparkle like genuine champagne.

Champagne Cider

To every gallon of sweet still cider, add 2 pints of strained honey, or 2 lbs. of sugar. Stir well and bung the cask and let it stand for 8 days. Add 5 fluid ounces of skimmed milk or 1/3 oz. of dissolved isinglass. Let it stand for 4 days. Bung the

cask tightly. If it can be procured the addition of 2¾ pints of pure distilled alcohol will add much to this beverage.

Cheap Cider

Mix well together 10 gal. cold water, 7½ lb. brown sugar, ¼ lb. tartaric acid, add the juice expresed from 2 or 3 lbs. dried sour apples, boiled.

Cherry Cider

Seven gals. of apple cider added to 2 qts. of dried black cherries and 1 pt. of dried blue cherries, ½ pt. of elderberries and 18 lbs. of brown sugar.

Cherry Cordial

Macerate 30 lbs. red sour cherries, made into a pulp, with 4½ gals. 95% alcohol; press and add 10 lbs. sugar in 3½ gals. water; filter.

Cherry Wine, Black

1. Small black cherries, 24 lbs., sugar 2 lbs. to each gallon of liquor. Bruise the cherries, but leave the stones whole, stir well, and let the mixture stand 24 hours. Then strain through a sieve, add the sugar, mix again and stand another 24 hours. Pour away the clear liquor into a cask and when fermentation has ceased bung it closely. Bottle in 6 months time. It will keep from 12 to 18 months. Time—To remain in the cask 6 months. Make this in July or August.

2. Place 12 lbs. of cherries, preferably small black ones, on a large dish and bruise them well with a large wooden spoon. Allow them to remain until the following day, then drain them well on a hair sieve and measure the juice into an earthenware vessel. To each quart of juice add ½ lb. of sugar, cover the vessel, let it stand for 24 hours and strain the liquor into a clean, dry cask. Bung closely, but provide the upper part of the cask with a vent plug; let it remain undisturbed for about 6 months, then drain off into bottles. Cork closely, store in a cool, dry place and use as required.

Cider

Put in a cask 5 gals. hot water, 15 lbs. brown sugar, 1 gal. molasses, ½ gal. hops or yeast, 6 qts. good vinegar, stir well, add 25 gals. cold water and ferment.

Cider Nectar

One qt. cider, 1 bottle of soda water, 1 glass sherry, 1 glass brandy, juice of ½ lemon, ¼ lemon rubbed on sugar and nutmeg to taste, a sprig of verbena, flavor to taste with extract of pineapple.

Cider Without Apples

Boil in a quart of water 1 oz. of ground ginger for 30 minutes. In 10 gals. of soft water dissolve 10 lbs. of brown sugar, mix to this 5 oz. of powder-

ed tartaric acid, add the boiled ginger, then two cakes of good yeast; let it ferment a day, bottle, and it will be good to use in 3 days. Age improves it.

Clary Wine

Take 12 lbs. Malaga raisins. Pick them, chop them small and put them in a tub, and pour in ½ pt. of water for each pound of raisins. Let them steep for 10 or 12 days, stirring the mixture twice a day and being careful to keep the brew closely covered. Then strain it off and put it in some vessel with about ¼ peck of tops of Clary, when it is in blossom. Keep it closely covered for 6 weeks and then bottle. In 2 or 3 months it will be ready to drink.

Clover Wine

Three qts. of blossoms added to 4 qts. of boiling water, and let this stand for 3 days. After draining, 3 more qts. of water are added to the flower heads with which is placed a peel of lemon. All this is boiled for 15 minutes and then another draining, and this added to the juice first made. To every quart of this liquid is added 1 lb. sugar, causing further fermentation with 1 cup of yeast. Bottle after keeping the wine in a warm room for 3 weeks.

Currant Wine

1. 17½ lbs. thoroughly ripe currants, free from the stems and bruise in a wooden vessel with the addition of 3½ qts. of water. The paste thus attained is grandually brought into a bag of coarse linen, which is laid upon a board and pressed out by means of a rolling pin. The press residues are returned to the wooden vessel and after adding 7 qts. of water thoroughly worked with a pounder and then again pressed in the above manner. A solution of 12 lbs. of sugar in 14 qts. of water is then added and finally sufficient water to fill up the barrel to within 3 inches of the bung. Cover the bung hole with a piece of gauze and allow to ferment in a room with the temperature not above 60 degrees. When the principal fermentation is over the barrel is entirely filled with water and closed with a cotton bung. The wine is then allowed to further ferment for 6 months in a cellar having a temperature of about 55 degrees. It is then drawn off into bottles.

2. Boil for half an hour 3 gals. of water with 5 lbs. of sugar, skimming clear. Pour this over 1 gal of bruised picked currants and when cold add about ¾ of a gill of yeast, fine it by adding ¼ oz. well dissolved isinglass and strain. Add a lump of sugar to each bottle.

3. Take 4 quarts of the juice from crushed currants, 2 gallons of water, 12 lbs. granulated sugar; ferment in tubs and skim every day until it has finished reacting, then put into a barrel, insert the bung loosely until it has stopped working and then drive in tight and it will be ready for drinking in from four to six months.

4. Take 12 gals. of ripe currants, wash the fruit and pick off the stems. Put into a pickling pan and mash well with a wooden masher. Pour over 5 gals. of boiling water. Leave the fruit thus for 12 hours, then strain, taking care to press out all the juice. Put into a preserving pan and add 3½ lb. of burnt sugar. Boil together for 5 minutes and put away in a stone jar to ferment. After fermentation, strain carefully and bottle. Keep the bottles lying on their sides.

Cowslip Wine

Four qts. of cowslip flowers, 4 qts. of water, 3 lbs. of loaf sugar, the finely grated rind and juice of 1 orange and 1 lemon, 2 tablespoonfuls of brewer's yeast, or ¼ oz. of compressed yeast moistened with water. Boil the sugar and water together for ½ hour, skimming when necessary, and pour, quite boiling, over the rinds and strained juice of the orange and lemon. Let it cool then stir in the yeast and cowslip flowers, cover with a cloth, and allow it to remain undisturbed for 48 hours. Turn the whole into a clean dry cask, add the brandy, bung closely, let it remain thus for 8 weeks, then draw it off into bottles. Cork securely, store in a cool, dry place for 3 or 4 weeks, and it will then be ready for use.

Daisy Wine

Take 1 qt. of daisies for every qt. of cold water. Let this stand for 40 hours, straining and adding ¾ lb. of sugar to each quart of the liquid. Permit this to stand for a fortnight until the fermentation stops. Then strain again and bottle. The wine will improve with age.

Dandelion Wine

1. Cover 4 qts. of the plant with 4 qts. of water. Let this stand for 3 days, adding the peel of 3 oranges and 1 lemon. Then boil for 15 minutes, drain and add the juice of oranges and lemons to taste, with 4 lbs. of sugar and 1 cup of yeast. Keep this mixture in a warm room, strain again and let it stand for 3 weeks. Then bottle.

2. Four quarts of dandelion flowers, 4 qts. of boiling water, 3 lbs. of loaf sugar, 1 in. whole ginger, 1 lemon, the thinly pared rind of one orange, ¼ oz. of compressed yeast moistened with water. Put the petals of the flowers into a bowl and pour over them the boiling water, let the bowl remain covered for 3 days, meanwhile stirring it well and frequently. Strain the liquid in a pan, add the rinds of the orange and lemon, both pared off in thin fine strips, the sugar and the lemon previously stripped of the white pith and thinly sliced. Boil gently ½ hour and when cool add the yeast, spread on both sides of a piece of toast. Allow to stand for 48 hours then turn into a cask and keep it well bunged for 8 weeks and bottle.

Elderblossom Wine

One qt. of elderberry blossoms, 9 lbs. of sugar, 1 yeast cake, 3 gals. of water, 3 lbs. of raisins, ½ cup of lemon juice. The blossoms should be picked carefully from the stems and the quart measure packed full. Put the sugar and water together over the fire, stir until the sugar is dissolved, then let it come to a boil without stirring. Boil 5 minutes, skim, and add the blossoms. As soon as the blossoms are well stirred in, remove from the fire and cool. When lukewarm add the yeast, dissolved in lukewarm water and the lemon juice. Put in an earthen jar and let stand for 6 days, agitated thoroughly 3 times a day. The blossoms must be stirred from the bottom of the jar each time. In a week strain through a cloth and add the raisins, seeded. Put into glass preserve jars and cover tightly. Do not bottle until a few months later.

Elder Wine

Pour 4 qts. of water upon 8 qts. of elderberries and let it stand for 2 days, then boil it for ½ hour. Strain and put 3 lbs. of white sugar to every gallon of juice, add 1 oz. of cloves, 1 oz. cinnamon, and 2 ozs. of powdered ginger. Boil it again, dip a piece of toast in home-made yeast, stir in the liquid for a moment and then bottle.

Elderberry Wine

1. Ripe berries only. Mash well. To 8 qts. of berries add 6 qts. boiling water. Let it remain for 12 hours in a stone pan and then strain. Measure the juice and mix the ingredients in the following proportion: To every 4 qts. of juice add 3½ lbs. of brown sugar, 1 tablespoonful of powdered cinnamon, ½ teaspoonful of each of the following: Allspice, ginger root, cloves and carraway seeds. These spices should be tied up in a muslin bag. Place all together in a preserving pan and bring gently to a boil; boil for 5 minutes. Pour into a stone jar and when quite cold add 1 cake of compressed yeast. The wine will ferment in a short time. Be certain that fermentation has ceased before bottling.

2. Gather the berries when quite ripe; bruise them with your hands; strain the juice; let the liquor set in glazed earthenware pans for 12 hours to settle. Allow to every pint of juice 1½ pt. of water, and to every gallon of the mixed water and juice 3 lbs. of good moist sugar. Put it over the fire in a large saucepan, and when it is ready to boil clarify it with the whites of 4 eggs. Let it boil for an hour, and when nearly cold put in some yeast to work it; pour it into a cask, reserving some of the liquor to fill up the cask with, as it sinks with working. If you have about 10 gal. or so, it should be fit to bottle off in 2 months time after it has been closed down. Keep at least a year in bottle.

3. Gather the berries when quite ripe, and in dry weather. Pick them clean; put them into a copper

with ½ gal. of water and keep up a slow fire until the berries sink; then strain the juice through a hair sieve, and to every gallon of it allow 3 gal. of soft water, and to every gallon of the mixed liquor 3 lbs. of good moist sugar. Put back into the copper and boil for an hour, skimming thoroughly; draw off into a tub, and when it is about 70 degrees put a toast, spread with yeast, into it, and let it work for 48 hours, or longer, if necessary; pour it ,or draw it off, if you have a tap in your tub, as should be the case, into the cask which is to hold it; and if you have 18 gal. of liquor, add 1 oz. cloves, 2 oz. of allspice, 2 oz. of Jamaica ginger, and 1 oz. of sweet almonds, all bruised. Bung very slightly until fermentation is quite over; then close down tightly and tap in 3 months.

4. Old recipe: Put the ripe picked-over berries into an earthen pot; put this into a copper with sufficient water to come up about two-thirds of the height of the pot, which is about as far as the berries should reach inside; be careful that no water touches them. Make a gentle fire, and keep the pot in the water until it is quite hot, then take it out. Pour the berries into a coarse cloth, strain the juice, and put into a large saucepan; to every quart of juice allow 1 lb. of good moist sugar; let it boil, and skim well. It should boil until rather thick, then pour into a jar. Put 60 lbs. of raisins into a cask, and fill it up with water; let it stand for a fortnight; stir it well every day; then pour off the liquor into a clean cask that just holds it. It should stand until it has done hissing; then bung it down close, and stand until fine. To every gallon of this liquor allow ½ pt. of the elder syrup; mix well, and when it has fined down, rack off into another cask; bottle off after three months.

5. Chop a quantity of Malaga (or other) raisins quite fine; allow 1 qt. of water to every lb. of raisins, and put raisins and water into an open tub; cover over with a double cloth and let it stand for 9 days, stirring up each day. Then draw off the liquor as long as it will run, and press the raisins to get out the remainder of the juice; mix all together in a barrel. To every gal. of liquor allow 1 pt. of the juice of the elderberries, prepared simply by mashing the berries with the hand and straining off the juice. Stop down close, and stand for 6 weeks; then draw off the fine liquor, and to every gal. add ½ lb. of moist sugar. Stand again until quite fine, and then bottle off. Keep in a cool cellar for use.

Elder Flower Wine

1. Gather the flowers on a dry day; remove all stalks, and to every quart of flowers allow 1 gal. of water and 3 lbs. of loaf sugar; boil the sugar and water for ¼ hour; then pour it on the flowers and let it work for 3 days; then strain the wine carefully through a hair sieve, and put into a cask. To every 5 gal. of wine add ½ oz. of isinglass (gela-

tine) dissolved in cider, and 3 eggs (whites only), beaten up; close up the cask, and stand six months before bottling off.

2. Boil 18 lbs. of powdered loaf sugar in 6 gal. of spring water; beat up the whites of two eggs, and add; skim very thoroughly, and put in ¼ peck of elder flowers, picked from their stems; take off the fire, and stir until cool; then add 4 tablespoonfuls of yeast and 6 spoonfuls of lemon juice, strained and free from pips; mix well with the liquor by stirring twice daily for 4 days. Stone 6 lbs. of Malaga (or other) raisins, and put them into a well cleaned out cask; pour the wine upon them. Stop up the cask closely and keep it in a rather warm place.

Ginger Wine

Water 6 gal., loaf sugar 14 lbs., whole ginger, bruised, 6 oz., Muscatel or other good raisins 2 lbs., isinglass ½ oz., lemons 6, brandy 1 pt. (if possible). Remove the peels of the lemons as thinly as possible and boil it with the water, sugar and ginger for half an hour. Meanwhile, stone and halve the raisins, put them in an earthenware bowl, pour the liquid over them when nearly cold, add the lemon juice and yeast. Stir it every day for a fortnight, then add the isinglass, previously dissolved in a little warm water, and drain into a clean, dry cask. Let the wine remain closely bunged for about 3 months, then bottle for use.

Gooseberry Wine

Four gallons ripe gooseberries, 1 lb. of raspberries, 2½ gal. of water, 24 lbs. of brown sugar. Mash the gooseberries together and pour on the water when boiling. Leave for 2 days and strain, taking care to press out all the juice. Put into a preserving pan with sugar and bring gently to a boil. Boil for ten minutes and set aside to ferment. This will make five gallons of fine wine.

Grape Wine

1. Twenty lbs. of ripe grapes, 10 lbs. of sugar, 6 qts. of boiling water. Mash the grapes and pour on the boiling water. Let it stand in the pan for 3 days; keep it covered to exclude the dust. Strain the fruit and juice and return the juice to jar. Add the suagr and let it remain until fermentation has ceased. Take the scum off, strain and bottle.

2. Crush the grapes and let them stand one week. Draw off the juice and strain; add 1 qt. of water and 3 lbs. of sugar to each gal. Put into a barrel or a cask, with a thin piece of muslin tacked over the bung hole and let it stand until fermentation stops. Put into a cask and seal securely and let it stand for 6 months. Then bottle and seal and keep in cool place.

3. One qt. grape juice, 3 qts. water, 1 handful bruised raisins, 2½ lbs. common brown sugar, keep in an open vessel 3 weeks, covered only with muslin

to exclude insects and dust, then put in a closed cask, fasten the bung and set aside until spring, then rack off and bottle.

4. Let the grapes gathered be rather ripe, with all decayed ones removed; mash, strain and measure. To each gallon of juice add 1 lb. white sugar; let stand for 2 or 3 days; skim, strain and measure as before, and to each gallon add 1 lb. of sugar; let stand again 2 or 3 days, and add 1 lb. of white sugar to each gallon. Cork and put away.

5. Strain mashed grapes and put the skins in a pot with a little water: allow to stand for a few days, and add the juice of the same to the first liquid. Use 3 lbs. sugar per gallon of juice. Place in an open vessel covered with cheesecloth, and allow to ferment for a week, skimming the surface frequently. The juice is then placed in an airtight keg for at least 24 hours. Leave it here until March and bottle it.

6. Ripe grapes. Mash sound, ripe grapes well with your hands, in an earthen pan, or, if not with your hands with a perfectly tasteless stick of wood. Do not crush the seeds: strain the liquor into a cask, gently squeeze the pulp, pouring the remainder of the juice into the cask (strained). Let it stand aside for a fortnight, then draw it off into another cask, covering up the bunghole with a piece of slate till all fermentation has ceased. Bottle in 6 months, cork and seal, and it will be drinkable in 12 months time.

7. Ten lbs. fresh grapes are put into a large jar or crock. 3 qts. boiling water poured over them, and when the water is cool enough to permit of it, squeeze the grapes well with the hand. After allowing the jar to remain 3 or 4 days covered with a cloth, press out the grapes, then add 5 lbs. of sugar. Allow it to remain for 1 week, skim and strain carefully, then bottle, corking loosely. After the fermentation is completed, strain and seal tightly.

8. Put 20 lbs. of ripe grapes into a stone jar, and pour on 6 qts. of boiling water; when cooled sufficiently squeeze by hand. Cover jar with cloth, let stand for 3 days, then press out the juice; add 10 lbs. crushed sugar. After standing a week, scum, strain and bottle, corking loosely. When fermenation is complete strain again and bottle, corking tightly. Lay on side in cool place.

Grape Vinegar

Take full-grown green grapes before they turn sweet, put them in a porcelain-lined kettle with water to cover them, and stew until tender, pressing slightly; then sweeten slightly, heat the juice to the boiling point, and put into bottles. This will spoil in a little longer time than common stewed fruit, but it will not produce mother or breed vinegar weels. It can be used to acidify cabbage, and in place of lemon or lime juice. The strained grapes can be returned to the kettle and sweetened, and

with the addition of water, will prove sour enough for sauce.

Hock, British Red

From cream of tartar 1¼ oz. tartaric acid ½ oz. (both in very fine powder), juices of the purple plum, ripe apples and red beet, of each (warmed) 5 pt., lemon juice 1 pt., with white sugar 2½ lbs. per gal.

Honey Wine

Add water to some fresh honey and also an egg. Cook them until the egg floats on the surface. Then strain and keg it. To every 15 gals. of mixture add 2 oz. ginger, 1 oz. cloves, 1 oz. nutmeg, 1½ oz. cinnamon (these are suspended in a muslin bag). Yeast is added and when fermentation is complete, bung and keep for 6 weeks before bottling.

Ginger Wine

This is an excellent stomachic, and is very popular in England as a cheap substitute for a grape wine: Sugar 12 lbs., water 3½ gals., ginger 4 oz. Boil them together for half an hour, when cooled to 75 degrees add the rinds of 6 lemons and some good yeast; let it ferment for 10 or 14 days, then add 1 pt. of brandy (if convenient) and bottle it for use.

Imperial Wine

Wash and peel from stems, Concord grapes; put them in a strong flannel jelly bag, bruise, pound and squeeze them and hang the bag up to drip. Make a thin syrup of white sugar, to sweeten it; to 2/3 of grape juice and 1/3 of water. Keep in a cool place and serve with cracked ice in a glass.

Lemon Vinegar

Keep a large jar of vinegar into which put a fresh lemon peel. This will always be ready for use as a substitute for lemons and can be used to make lemonade.

Madeira Wine

Twelve gallons water, 1 gal. honey, 5 qts. spirits, 5 oz. hops, 3 oz. bitter almonds. Boil for 25 minutes and ferment with 1 qt. yeast. Allow fermentation to be completed; then add 3 qts. rum and 4 oz. mustard, which is suspended in a muslin bag in the liquid.

Malmsey Wine

From clised or grated parsnips 4 lbs., boiling water 1 gal., when cold press out the liquid, and to each gal. add of cream of tartar ½ oz., and good granulated sugar 3 lbs., ferment, rack, and add of brandy 3 to 5%. Good Malaga raisins may be substituted for the sugar.

Morella Wine

To each quart of the expressed juise of the Morella or tame cherries, add 3 qts. of water and 4 lbs. of coarse brown sugar; let them ferment and skim till worked clear, then draw off, avoiding the sediment at the bottom. Bung up or bottle, which is

best for all wines, letting the bottles lie always on the side.

Mulberry Wine

Ripe mulberries, ripe apples, equal quantities, sugar or honey, 1 lb. to the gal. Press out the juice, put into a cask and add the sugar. Ferment with yeast, 1 qt. to every hhd.; add catechu ½ lb. and ½ lb. red argol

Mulled Cider

To 1 qt. of cider take 4 eggs. Beat and add sugar to sweeten. When the eggs are light, pour the boiling cider on and boil; then pour off. Let it stand for 5 hours before using it.

Mulled Grape Juice

Grated rind of an orange and juice of a lemon in a cupful of boiling water with a teaspoonful of sugar added; place in a sauce pan adding a qt. of unfermented grape juice, 4 cloves and a pinch of cinnamon. Boil slowly and simmer for 15 minutes.

Orange Cider

Two gals. of water, 1 gal. rock candy syrup, 2 oz. orange extract, 2 oz. citric acid solution. Color and add a few slices of oranges.

Orange Wine

1. Sugar 8 av. lb., water 2¾ gal., oranges 15. Dissolve the sugar in the water by the aid of a gentle heat, express the oranges, add the juice and rinds to the syrup, put the mixture into a cask, keep the whole in a warm place for 3 or 4 days, stirring frequently, then close cask, set aside in a cool cellar and draw off the clear liquid.

2. Express the juice from sweet oranges, add water equal to the volume of juice obtained and macerate the expressed oranges with the juice and water, for about 12 hours. For each gal. of juice add 1 lb. of granulated sugar, grape sugar or glucose; put the whole into a suitable vessel, covering to exclude the dust, place in a warm location until fermentation is completed, draw off the clear liquid and preserve in well-stoppered stout bottles in a cool place.

3. Add 3 lbs. sugar per gal. of clear orange juice, the white of an egg together with its shell and 1/3 gal. of cold water. The sugar, white of egg and its finely powdered shell are mixed with the water, heated and every 20 minutes it is thoroughly agitated, until the white of the egg commences to harden. Now boil the syrup until the surface under the egg foam is clear and light. It is strained thru a sieve on a cloth over the orange peels and allowed to stand over night. The next day it is added to the orange juice and once more left standing over night. On the third day the mixture is placed in a keg together with yeast (1 cake to every 10 gals. of liquid). When fermentation ceases, the barrel is bunged up. Allow it to stand for 6 months or longer, then bottle it 3 months before using.

Peach Wine

Take of cold soft water 18 gal., refined sugar 25 lbs., honey 6 lbs., white tartar in fine powder 2 oz., peaches 60 to 80 in number. Ferment, then add 2 gal. of brandy (if obtainable). This will make 18 gal. The first division is to be put into the vat, and the day after, before the peaches are put in, take the stones from them, break them and the kernels, then put them and the pulp into the vat.

Port Wine

Twenty gal. of cider, 2 gal. of honey, 5 oz. powdered catechu; color with strong tincture of logwood and a small portion of burnt sugar. Let it stand for 2 weeks, then strain and bottle. A fine drink.

Prune Wine

A couple of prunes, a handful of oats and sufficient water to mix according to taste. Let the whole mixture stand for 2 or 3 weeks, strain and then bottle and allow to set in a cool place for 2 weeks longer before using.

Quince Wine

Take a quantity of ripe quinces, cut into quarters, and with the pips, etc., removed. Boil these in a copper with double their weight of water; when boiled to perfect softness pour the must into a vat. To this add, for every 50 pt. of must, 2 lbs. of sugar and ½ lb. of yeast, diluted in a sufficiency of hot water. Mix the whole well together and allow to ferment. Then strain and bottle.

Rhubarb Wine

Cut the plant into bits and crush about 15 lbs. of it, adding a thin rind of lemon and 1 gal. of water, letting them stand covered for 2 days. Strain off the liquid and add 4 lbs. of sugar. Place this in a small cask with the bunghole covered with muslin and let it work for 2 or 3 days.

Raisin Wine

To each lb. of raisins allow 1 gal. of cold water, 2 lbs. of good preserving sugar, 1 tablespoonful of yeast. Strip the raisins from the stalk, put them into a large boiler or clean copper, with the water, simmer gently for about 1 hour, then rub them through a sieve. Dissolve the sugar in the liquid, and add the raisin pulp and the yeast, let the vessel stand covered for 3 days, then strain the liquid into a cask. Bung loosely until fermentation ceases, then tighten the bung and allow the cask to stand for at least 12 months before racking the wine off into bottles.

2. Two lbs. seedless raisins, 1 lemon, 1 lb. of sugar and gal. of boiling water. Place in a stone jar for 10 days and stir daily. Then strain and leave in a cool place for 2 months, after which it is ready for use.

Raisin Wine

Put in a keg 20 lbs. of Muscatel chopped raisins, 15 lbs. of granulated sugar, 5 gals. of soft warm water, and mix 5 oz. of cream of tartar in a quart of boiling water; add this, and stir until sugar is dissolved. Put in a warm place to ferment for at least 20 days. Don't bung it.

A quart of grape juice to a gallon of water will improve wine, but is not necessary. Burnt sugar is used for coloring. Don't boil wine. Age improves it.

Another Way

In a large barrel put 15 gals. of boiling water, 50 lbs. of muscatel chopped raisins, 18 lbs. of granulated sugar, stir this until sugar is dissolved and add 15 gals. of soft cold water, put in a warm place to ferment for at least 20 days. Don't bung it.

Raspberry Wine

Pound your fruit and let it strain through a cloth. Then boil as much water as the juice of your raspberries, and when cold put in your squeezings. Let them stand together five hours and then strain and mix with the juice. Add to every gallon of this liquid 2½ lbs. of white sugar.

Rex Champagne

Seven lbs. raisins, 21 lbs. sugar, 9 gal. water, 1 oz. tartaric acid, ½ oz. cream of tartar, 1 lb. honey, ¼ lb. yeast, ferment, skim frequently and when fermentation is nearly over, add 1 dr. powdered orris root, ¼ orange flavor water, 1 pt. lemon juice and in 3 months fine it down with ¼ ounce of isinglass.

Rose Wine

Make a syrup of 1 lb. of sugar to 1 pt. of water. Let it cool. To every pint of sugar put one gill of rose water and 2 tablespoons extract of almonds.

Raspberry Vinegar

Three quarts of raspberries, pour into 2 quarts of white vinegar, let it stand for 3 days, then strain through a sieve. Add 1 lb. of loaf sugar and boil for thirty minutes.

Raspberry Wine

Ripe rapsberries only. Bruise them and strain through a bag into jars. Boil the juice and to every gallon add 1½ lbs. of lump sugar. Add whites of eggs and let all boil for 15 minutes, skimming as the froth rises to the surface. When cold and settled pour off into a cask adding yeast to make it ferment. When fermentation has ceased hang a bag in the cask containing 1 oz. of bruised mace. Keep in a cool place and in three months it will be ready for use.

Sherry Wine

Chop and mash 4 lbs. raisins, add 1 gal. of water. ½ lb. of sugar, ½ oz. cream of tartar, 1 pint of cider. Set the above to digest for 20 days in air-